A LITTLE SOMETHING

To enjoy with a drink while you choose

Houmous & Flatbread
Houmous, toasted seeds, dukkah spice, olive oil, flatbread
G, SE, SD, N / P, S, CE, MU / 835 kcal VE 5.95

Warmed Olives & Sun-Kissed Tomatoes
125 kcal VE, GF 6.50

Root Vegetable Crisps
Tzatziki dip **D** / 293 kcal V, GF 5.95

Beetroot Falafel
Mint raita **S** / 378 kcal VE 6.50

Breadboard for Two
Netherend butter, oil, balsamic
S, D, SD, G / N, E, MU, SE / 711 kcal V, VEO 8.00

Cajun-Spiced Pork Belly Bites
Toasted sesame seeds, pickled red onion
SE, SD / P, N / 546 kcal GF 6.50

STARTERS

Chef's Soup of the Day
Warm bread, Netherend butter
Ask for allergens & calories V, VEO, GF 7.95

Chef's Recommendation
Confit Duck Gyoza
Ribboned cucumber & sesame salad, garlic, soy & ginger dipping sauce
G, S, SE / C, P, E, CE, SD, N / 194 kcal 8.25

Pan-Fried Scallops
Caramelised cauliflower purée, garlic & hazelnut butter
MO, D, N / P / 564 kcal GF 15.95

Forest Mushrooms in Tarragon Cream
Sourdough toast, poached egg, pickled shallots, pancetta
G, E, D / N, S, CE, MU, SE, SD / 515 kcal 8.95

Grilled Goat's Cheese
Roasted beetroot, apple & frisée salad
D, MU, SD / 392 kcal V, GF 8.50

We add a discretionary 10% service charge on all our food items.
100% of all gratuities go directly to our team members.
Please let your server know if you wish to remove this element.

Allergens (**Contains** / May Contain): C: Crustaceans • CE: Celery • D: Dairy E: Eggs • F: Fish • P: Peanuts • G: Gluten • L: Lupin • N: Nuts • MO: Molluscs MU: Mustard • S: Soya • SD: Sulphur dioxide • SE: Sesame seeds

If you have a food allergy, intolerance or sensitivity, please speak to your server before ordering your meal. Please be aware our kitchens contain allergens of all kinds so we therefore cannot guarantee that any one dish can be free of all traces of any allergen. Items cooked within our fryers and ovens cannot be separated from allergenic ingredients and cross contamination may occur.

SUNDAY ROASTS

All served with roasted potatoes, roasted root vegetables, seasonal vegetables, Yorkshire pudding, red wine gravy

Chef's Recommendation
Roast Leg of Lamb
G, E, D, CE / S, MU / 705 kcal GFO 22.95
Perfectly paired with **South African Pinot Noir** – light and juicy with ripe cherry and strawberry notes

Roast Sirloin of Beef
G, E, D, CE / S, MU / 1315 kcal GFO 24.50

Roast Pork Belly
G, E, D, CE / S, MU / 1324 kcal GFO 17.95

Chef's Nutless Roast
Vegetarian gravy **G, E, D, CE** / S, MU / 1078 kcal V 16.95

MAINS

Fish & Chips
Beer-battered haddock, chunky chips, mushy peas, tartare sauce, lemon
F, E, MU, SD / CE / 777/908 kcal GF 13.95/18.95

Chef's Pie of the Day
Chunky chips or creamed mash, season's best vegetables, gravy
Ask for allergens & calories 18.25

Roasted Chicken Breast
Tarragon & forest mushroom cream, dauphinoise potatoes **D** / 779 kcal GF 19.95
Perfectly paired with **South African Chardonnay** – ripe and fruity with notes of peach, apricot and apple

Chef's Recommendation
Poke Bowl
Sushi rice, pickled red cabbage, shaved carrot, edamame beans, pak choi, roasted beetroot, sliced avocado, soy & ginger dressing
S, SD / 368 kcal VE, GF 11g protein 14.50

Pan-Roasted Cod Loin
Miso & maple-glazed sweet potato, pak choi, chilli butter sauce **F, S, D** / 663 kcal GF 24.95

6oz Grilled Beef Chuck & Short Rib Burger
Monterey Jack, smoked bacon, brioche bun, lettuce, beef tomato, burger relish, slaw, skin-on fries
G, E, D, MU, SD / S, CE / 1142 kcal 17.25

Classic Caesar Salad
Anchovies, croutons, smoked pancetta, Italian cheese
G, F, E, D / N, MU, SD, SE, S / 528 kcal GFO 20g protein 13.50

Butternut Squash Ravioli
Crispy sage, tarragon butter, amaretti biscuits, candied pumpkin seeds
G, E, D / S, CE, MU, SE, SD, N / Starter 274, Main 567 kcal V 9.95/17.95
Perfectly paired with **Balfour Nannette's English Rosé** – delicate and refreshing with red berry and floral notes

Sri Lankan Chickpea & Vegetable Curry
Steamed rice, mint raita, pickled red onions, coriander, poppadom
S, SD, G / L, E, D, CE, MU, N / 818 kcal VE, GFO 14.95

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Sauces 2.50
Chip Shop Curry Sauce **G, D, SD** / E, CE, MU / 125 kcal V
Gravy CE / 50 kcal GF, Peppercorn Sauce **D, SD** / CE / 197 kcal GF

SANDWICHES

Dressed leaf salad, Pipers crisps

Roast Sandwich of the Day
Ask for allergens & calories 12.95

Cajun-Spiced Pork Belly Flatbread
Tzatziki, shredded iceberg **G, D** / 528 kcal 11.95

Buttermilk Chicken Caesar Wrap
G, E, D, CE, MU / 686 kcal 11.95

Add a Cup of Soup
Ask for allergens & calories
V, VEO, GFO 3.00

Upgrade to Skin-On Fries
SD / 225 kcal VE, GF 2.00

Beetroot Falafel, Rocket & Houmous Flatbread
Shredded iceberg, sun-kissed tomatoes
G, SE, SD / F, S, E, D, MU, N / 620 kcal VE, GFO 10.95

Fish Finger Sandwich
Shredded iceberg, tartare sauce
G, F, E, D, MU / L, CE, S / 1219 kcal GFO 11.95

Tuna Mayonnaise & Cucumber Bloomer
G, F, E, D, MU / S / 751 kcal GFO 9.95

Roasted Gammon & Tomato Bloomer
G, D, MU, SD / E, S / 618 kcal GFO 8.95

Wine Pairing Seasonal Special V (VO): Vegetarian (on request) VE (VEO): Vegan (on request) GF (GFO): Gluten-Free (on request)

BRUNCH

Served Monday to Saturday until 2pm, Sunday until 11.45am

Full Welsh Breakfast
Sausage, bacon, mushroom, tomato, baked beans, hash brown, black pudding, choice of eggs
G, E, D, SD / 935 kcal 13.50

Vegan Breakfast
Vegan sausage, spinach, tomato, hash brown, baked beans **G, S** / 552 kcal VE 12.50

Eggs Benedict
Toasted muffin, ham, poached eggs, hollandaise **G, E, D** / S / 670 kcal GFO 10.95
Make it a Royale... swap ham for smoked salmon
G, F, S, E, D / CE, MU, SE / 517 kcal GFO 12.95
Make it a Florentine... swap ham for spinach
G, E, D / S / 585 kcal V, GFO 10.95

Smoked Salmon Croissant
Scrambled eggs **G, E, D, F, S, SE, SD, N** / MU / 700 kcal 13.50

Smashed Avocado
Toasted sourdough, sun-dried tomato
G, N / P, S, CE, MU, SE, SD / 523 kcal V 9.95

Smoked Back Bacon or Sausage Sandwich
Bacon **G, D** / S, E / 605 kcal, Sausage **G, D, SD** / S, E / 650 kcal GFO 7.95

Morning Magic
Greek yoghurt, fresh berries, granola, honey
G, D, N / P / 387 kcal V 8.95

Toasted Bloomer
Butter, selection of jams **G, D** / E, S / 568 kcal V, VEO 4.50

SIDES

Chef's Recommendation
Cauliflower Cheese Bake
G, D, MU, SD / S / 409 kcal V 4.95

Two Yorkies, Roast Potatoes & Gravy
G, E, D, SD / S, CE / 547 kcal V 4.50

Buttered Seasonal Greens
D / 170 kcal V, VEO, GF 4.50

Creamed Leeks **D** / 210 kcal V, GF 4.50

Honey Mustard Pigs in Blankets
G, MU, D, SD / 401 kcal 5.95

Grilled Hispi Cabbage & Bacon Crumb
D, SD / 521 kcal GF 4.50

Dauphinoise Potatoes **D** / 245 kcal V, GF 4.50

Invisible Chips
0% Fat, 100% Hospitality 2.00

All proceeds from Invisible Chips go to Hospitality Action, who offer help and support to people in Hospitality in times of crisis. Thanks for chipping in! Scan this code for more information or visit hospitalityaction.org.uk

SUNDAY MENU



Castle Hotel
Brecon

CHILDREN EAT FREE ON SUNDAYS

Get one free children's three-course meal from our Children's Menu when you purchase a full-priced adult main course.

Drinks not included. Dishes and offer subject to availability. Offer only available for children aged 12 and under.

AFTERNOON TEA

Join us every day between 2pm and 5pm for our sumptuous Afternoon Tea. Enjoy a selection of finger sandwiches and sweet treats with unlimited tea or coffee.

Why not add a glass of fizz and make it extra special?

BE INN THE KNOW

Get all the latest news and offers delivered to your inbox! Simply scan the code and add your details to sign up.

THE COACHING INN GROUP

NOVEMBER 2025 Which? Recommended Provider LARGE HOTEL CHAINS

Part of The Coaching Inn Group

Head Chef Stuart and the kitchen team *are passionate about what they do. They take pride in sourcing the finest local ingredients while also seeking out the best seasonal produce from further afield. Every dish is cooked fresh to order, so if you're short on time, just let us know.*

www.breconcastle.co.uk

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